



DHD407

You can rely on Defy. To simplify.

HOB DEFY INDUCTION

Users Manual

Record in the space below the listed information for future reference. The serial number is on the serial label located on the underside of the hob.

SERIAL NUMBER.....

DATE OF PURCHASE.....

PURCHASED FROM.....

The manufacturer strives for continuous improvement. For this reason, the text and illustrations in this manual are subject to change without notice.

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Dear Customer,

Your new Defy hob was manufactured in a state of the art facility and has passed the strictest quality control procedures.

Please read this manual carefully before using your hob for the first time and then store it within easy reach for future reference.

This manual will provide you with information on how to operate and care for your hob to gain the maximum benefit from it.

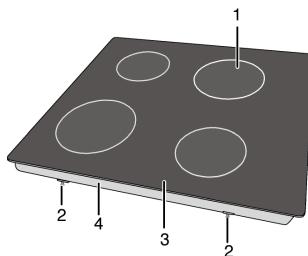
We trust you will enjoy years of trouble free use.

EXPLANATION OF SYMBOLS

-  **1** Important information
-  Warning—Hazardous situations
-  Warning—Electric shock
-  Caution; Warning for fire hazard
-  Caution; Warning for hot surfaces

1 General Information

Overview



1 Induction cooking plate

2 Assembly clamp

3 Vitroceramic surface

4 Base cover

Technical Specifications	
Voltage / frequency	1N~220-240 V/ 2N~380-415 V~ 50 Hz
Total power consumption	max. 7200 W
Fuse	min. 16 A x 2 / 32 A
Cable type / section	H05VV-FG 5 x 1,5 mm ²
Cable length	max. 2 m
External dimensions (height / width / depth)	55 mm/580 mm/510 mm
Installation dimensions (width / depth)	560 mm/490 mm
Burners	
Rear left	Induction cooking plate
Dimension	145 mm
Power	1600 W
Front left	Induction cooking plate
Dimension	180 mm
Power	2000W
Front right	Induction cooking plate
Dimension	145mm
Power	1600 W
Rear right	Induction cooking plate
Dimension	180 mm
Power	2000 W

	The manufacturer strives for continuous improvement. For this reason, the text and illustrations in this manual are subject to change without notice.
	Figures in this manual are schematic and may not exactly match your product.
	Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.



2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- **This hob is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the hob by a person responsible for their safety.**
- **Children must be supervised to prevent them from tampering with the product.**
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity. Have the earth installation made by a qualified electrician. **This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.**
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the hob when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- The hob must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars on the hob. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.
- Make sure that the hob function knobs are switched off after every use.
- Vapour pressure build up due to moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Hotplates of your hob are equipped with "Induction" technology. Your induction hob provides both time and money savings and must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See *General information about cooking*, selecting pots.



As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.

Safety for children

Electrical and/or gas products are dangerous to children. Keep children away from the hob when it is operating and do not allow them to play with the hob.

Accessible parts of the hob will become hot whilst the appliance is in use. Children should be kept away until the hob has cooled down.

Do not place any items above the hob that children may reach for.

Please ensure that packaging material is disposed of in a responsible manner.

Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.

Some models feature a protective film over stainless steel trim. This film must be carefully removed before using the hob.

SAVE THESE INSTRUCTIONS

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires

Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.

If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Make sure that the fuse rating is compatible with the hob.

Intended use

The hob must only be used for domestic use and for the purposes for which it was designed. Commercial use will void the guarantee.

CAUTION:

This hob is for cooking purposes only. It must not be used for other purposes, for example room heating.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

3 Installation

The hob must be installed by a qualified person in accordance with the regulations in force.

Installation is the buyer's responsibility.

The manufacturer accepts no liability for this service.

Any action that the manufacturer has to take as a result of an erroneous installation will not be covered by the warranty.

	Preparation of location and electrical and gas installation for the appliance is the customer's responsibility.
	DANGER The product must be installed in accordance with all local gas and/or electrical regulations.
	DANGER Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure overleaf (values in mm).

It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.

(*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm)

Remove packaging materials and transport locks.

Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).

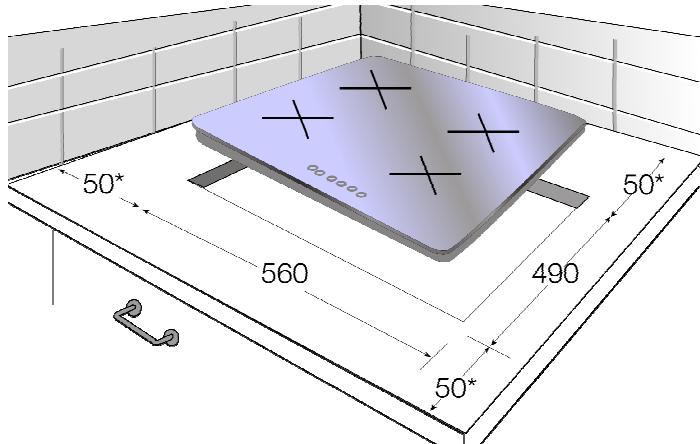
The worktop must be aligned and fixed horizontally.

Cut aperture for the hob in worktop as per installation dimensions.

Cupboard design

Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of these characteristics.

Surfaces and surrounding edges immediately adjacent to the hob should be able to withstand temperatures of up to 100° C without delaminating or discolouring.



Installation and connection

The product must be installed in accordance with all local gas and electrical regulations.



Risk of broken glass!

Do not put the ceramic hob down on a corner or edge.

Electrical connection

Connect the hob to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table.

Have the grounding installation made by a qualified electrician while using the hob with or without a transformer. Our company shall not be liable for any damages that arise due to using the hob without a grounding installation in accordance with the national regulations.



DANGER Risk of electric shock, short circuit or fire by damage of the mains lead!

The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the hob. If the mains lead is damaged, it must be replaced by a qualified electrician.

The connection must comply with national regulations.

The mains supply data must correspond to the data specified on the type label of the hob.

The power cable of your hob must comply with the values in "Technical specifications" table.

Connecting the power cable

1. For single-phase connection, connect the wires as identified below:

Brown/Black cable = L (Phase)
Blue/Grey cable = N (Neutral)

Green/yellow cable = (E) (Ground)

2. For double-phase connection, connect the wires as identified below:

Brown cable = L1 (Phase 1)
Black cable = L2 (Phase 2)
Blue/Grey cable = N (Neutral)

Green/yellow cable = (E) (Ground)



DANGER Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.



DANGER Risk of electric shock, short circuit or fire by unprofessional installation!

The hob may be connected to the mains supply only by an authorized qualified person and the hob is only guaranteed after correct installation.

Connecting the power cable

1. For single-phase connection, connect

the wires as identified below:

Brown/Black cable = L (Phase)

Blue/Grey cable = N (Neutral)

Green/yellow cable = (E)  (Ground)

2. For double-phase connection, connect

the wires as identified below:

Brown cable = L1 (Phase 1)

Black cable = L2 (Phase 2)

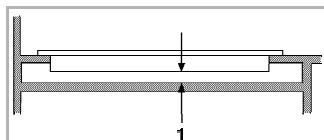
Blue/Grey cable = N (Neutral)

Green/yellow cable = (E)  (Ground)

Installing the hob



If it is possible to touch the bottom of the hob once it has been installed, then this exposed area must be covered with a wooden board.

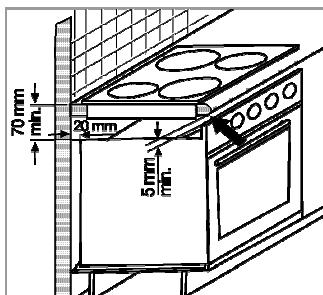


1 Minimum of 30 mm

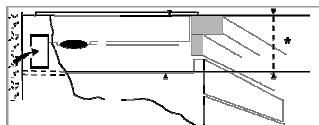


When installing the hob onto a cabinet, a shelf must be installed in order to separate the cabinet from the hob as illustrated in the above figure. This is not required when installing onto a built-in oven.

If the oven is below:

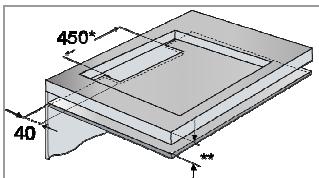


It is required to leave a ventilation opening of minimum 180 cm² at the rear section of the enclosure as illustrated in the following figure.



- min. 70 mm

If the board is below:



* min.

* min. 70 mm

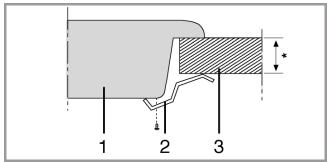
During the installation of your induction hob, place the hob parallel to the installation surface. Apply the sealing gasket to the parts of the hob contacting the counter as described below in order to prevent any liquid from penetrating between the product and the counter.

1. Prepare the surface of the counter as shown in the figure.
2. Apply the sealing gasket provided with the product to the edges of the hob's lower housing that come into contact with the counter as illustrated in figure.



3. Center the product in the counter.

4. Using the installation clamps secure the hob by fitting them through the holes on the lower casing.



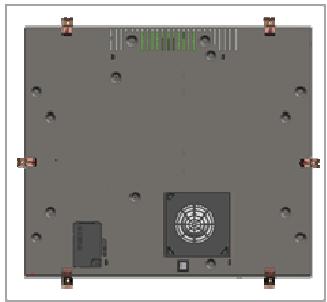
* min 40 mm

1 Hob

2 Installation clamp

3 Counter

Rear view (connection holes)



Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

Final check

1. Plug in the power cable and switch on the hobs fuse.
2. Check the functions.

Compliance with EEE Directive

This hob does not contain harmful and forbidden materials described in the "Directive on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment" (EEE) issued by the T.R. Ministry of Environment and Forest. Complies with the EEE Directive.

Package information

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children. Packaging materials of the hob are manufactured from recyclable materials in accordance with Environmental Regulations.

Do not dispose of the packaging materials together with domestic or other wastes. Take them to collection points designated by the local authorities.

Future Transportation

Keep the hob's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



Check the general appearance of your product for any damages that might have occurred during transportation.

Disposing of an old hob

Before disposing of the hob, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

Do not dispose of the hob with normal domestic waste at the end of its service life. Please consult your local authorities.

4 Preparation

Tips for energy saving

The following information will help you to use your hob in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pots with a thick base will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Pots must be compatible with the cooking zones. Bottom of the pots must not be smaller than the hotplate. Use pots with a base diameter slightly larger than that of the thermal area. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot zone.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.
- Use only pots with a solid level base. An uneven base will prolong cooking time and waste energy.
- Always cover the pot with a lid. This will conserve energy and minimize spillage.
- Save energy by switching the plate off 5 to 10 minutes before the end of a lengthy cooking period. The hob will retain sufficient residual heat to complete the cooking process.
- A pot with rough edges could scratch the hob surface if it were dragged across the surface of the hob.
- Any spillage of sugar solution such as jam, must be removed immediately. If allowed to cool on the surface it could pit and damage the surface.
- Do not cover the hob surface with aluminium foil and do not use poor quality aluminium pots. These will leave unsightly deposits which in time, could adhere to the surface of the hob.

Initial use

First cleaning of the appliance

	The surface may get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects.
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1. Remove all packaging materials.
2. Wipe the surfaces of the hob with a damp cloth or sponge and dry with a cloth.

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.

5 How to use the hob

General information about cooking



DANGER Risk of fire by overheated oil! When you heat oil, do not leave it unattended.
Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any such melted materials off the surface immediately.
- Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.
- Do not put covers of saucepans or pans on cooking zones.
- Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of

Saucepan selection

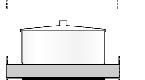
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.

For Induction hobs use only vessels suitable for induction cooking.

Saucepan test

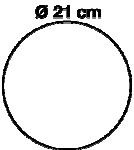
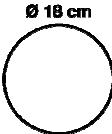
Use the following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds a magnet.
 2. Your saucepan is compatible if "■" does not flash when you place your saucepan on the cooking zone and start the hob.
- You can use steel, Teflon or aluminium saucepans with special magnetic bottoms that contain labels or warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and "■" symbol flashes alternately.

Selecting a suitable cooking zone

Large cooking zone	Normal cooking zone	Small cooking zone
		
Large cooking zone <ul style="list-style-type: none"> Automatically fits to the saucepan. Distributes the power ideally. Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare. 	Normal cooking zone <ul style="list-style-type: none"> Automatically fits to the saucepan. Distributes the power ideally. Provides perfect heat distribution. Used for all kinds of cooking. 	Small cooking zone <ul style="list-style-type: none"> Used for slow cooking (sauces, creams) Used to prepare small portions or portions based on number of persons.

	Warning: If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the oven.
	Warning: When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.
	Warning: Do not select high heating levels when using a non stick (Teflon) saucepan with no oil or with very little oil.
	Warning: Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get very hot.
	Warning: Never use aluminium foil for cooking. Never place food items wrapped with aluminium foil onto the cooking zone.

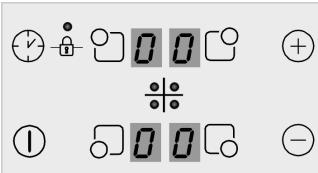
Using the hob



DANGER Broken glass!

Do not let any objects fall onto the hob. Even small objects may damage the hob. Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit. If the surface is damaged in any way (e.g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.

Control panel



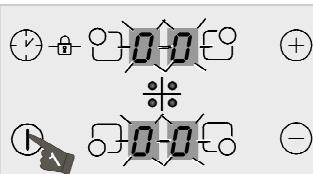
Specifications

- ① On / Off key
- ② Temperature setting/Increasing timer
- ③ Temperature setting/Decreasing timer
- ④ Keylock
- ⑤ Enable/disable timer
- ⑥ Front Left Cooking Zone Selection key
- ⑦ Rear Left Cooking Zone Selection key
- ⑧ Rear Right Cooking Zone Selection key
- ⑨ Front Right Cooking Zone Selection key

	Graphics and figures are for informational purposes only. Actual displays and functions may vary according to the model of your hob.
	This product is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.
	Always keep the control panel clean and dry. Having damp and soiled surface may cause functional problems.

Turning on the hob

1. Touch the "①" key on the control panel. "⑩" icon appears on all cooking zone displays.



If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.

Turning off the hob

1. Touch the "①" key on the control panel. The hob will turn off and return to Standby mode.



"H" or "h" symbol that appears on the cooking zone display indicates that the cooking zone is still hot. Do not touch cooking zones.

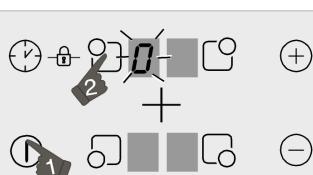
Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. This symbol will soon turn to "h" symbol meaning less hot.



When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones



1. Touch "①" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.
"⑩" symbol appears on the cooking zone display and the related display illuminates more brightly.



If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Setting the temperature level

Touch " \oplus " or " \ominus " keys to set the temperature level between "1" and "9" or "9" and "1".

Turning off the cooking zones:

A cooking zone can be turned off in 3 different ways:

1. By dropping the temperature level to "0"

You can turn the cooking zone off by dropping the temperature adjustment to "0" level.

2. By touching the relevant cooking zone symbol " \square " for a certain time

Turn on the cooking zone by pressing relevant symbol " \square " for a certain time to drop temperature value to "0".

3. By using the turn-off on the timer option for the desired cooking zone

When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on related display.

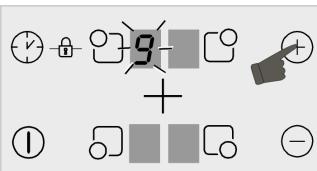
When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

High Power (Booster)

For rapid heating, you can use booster function "**P**". However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones.

Turning on High Power (Booster) :

1. Touch " \odot " key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.
3. Touch " \oplus " or " \ominus " key firstly to reach the level "9".



4. When the cooking zone is at level "9", touch " \oplus " key once to set cooking zone temperature to "**P**".

Turning off High Power (Booster) :

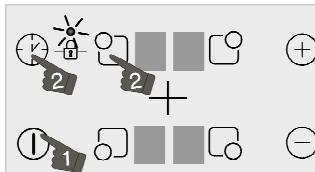
- To disable the Booster function, touch " \ominus " and set the temperature to level "9". Cooking zone goes out of booster and continues to operate at level "9".
- You can decrease the temperature level by touching " \ominus " or you can switch off the cooking zone completely by decreasing the temperature level to "0".

Keylock

You can activate the keylock to avoid changing the functions by mistake when the hob is operating.

Activating the keylock

1. Touch " \odot " key to turn on the hob.
2. Touch " \oplus " and " \ominus " keys simultaneously to activate the keylock.



» Keylock will be activated and the dot on the symbol " \ominus " will light up.



If you turn the hob off when the keys are locked, the keylock will be activated next time you turn the hob on again. The Key lock must be deactivated in order to be able to operate the hob.

Deactivating the keylock

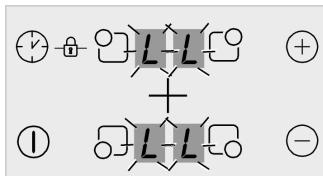
1. When the keylock is active, touch " \oplus " and " \ominus " keys simultaneously.
- » Keylock will be deactivated and the dot on the symbol " \ominus " will disappear.

Childlock

You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child Lock can only be activated and deactivated in Standby mode.

Activating the childlock

1. Touch "①" key to turn on the hob.
2. Touch "⊖" and "⊕" keys simultaneously After "bip" signal touch "⊕" to activate the childlock.
» Childlock will be activated and "L" symbol appears on all cooking zone display.



Deactivating the childlock

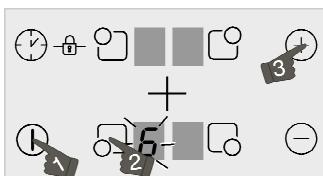
1. When the keylock is active, touch "①" key to turn on the hob.
2. Touch "⊖" and "⊕" keys simultaneously After "bip" signal touch "⊖" to deactivate the childlock.
» Childlock will be deactivated and "L" symbol disappears on all cooking zone display.

Timer function

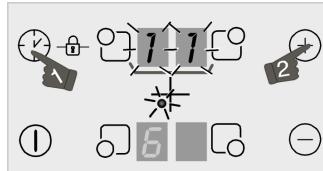
This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

Activating the timer

1. Touch "①" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.



3. Touch "⊕" or "⊖" keys to set the desired temperature level.
4. Touch "⊕" key to turn the timer on. "00" symbol will illuminate on timer display and decimal point will appear on the selected cooking zone display.



	Right rear and left rear cooking zone displays serve as timer display when the timer is active.
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5. Touch "⊕" or "⊖" keys to set the desired time.

	The timer can only be set for the cooking zones already in use.
	Repeat the above procedures for the other cooking zones for which you wish to set the timer.
	Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.
	When the cooking zone for which a timer was set is selected, you can see the remaining time by touching the "⊕" key again.

Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning.

Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

1. Select the cooking zone you want to turn off.
2. Touch "⊕" key to turn the timer on.
3. Until "00" appears on the timer display, touch "⊖" to set the value to "00".
Dot shaped light on the relevant cooking zone display itself turns off **completely** after having flashed for a certain period of time and the timer is cancelled.

Safe and efficient induction cooking

Operating principles: The operating principle of the Induction hob means that the cooking vessel is heated directly. It has various advantages compared to other hob types. It operates more efficiently and the hob surface does not heat up. The Induction hob is equipped with superior safety systems that will provide you maximum usage safety.

	The hob is equipped with induction cooking zones with diameters of 145, 180 & 210 mm (depending on model). The induction feature allows each cooking zone to detect the vessel placed on them. Energy builds up only where the vessel comes into contact with the cooking zone, thus, minimum energy consumption is achieved.
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Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time limits

Temperature level	Operation time limit hour
0	0
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	20 minutes
P (Booster)	5 minutes (*)

(*) The hob will drop to level 9 after 5 minutes

Overheating protection

The hob is equipped with sensors ensuring protection against overheating. The following may be observed in case of overheating:
Active cooking zone may be turned off. Selected level may drop. However, this condition cannot be seen on the indicator.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will cut the power connection immediately and turn off your hob. "F" warning appears on display during this period.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

Operating is noisy

Some noises may arise from the induction hob. These sounds are normal and a part of induction cooking.

- Noise becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or food in it, this sound will clear away.
- The noise of the fan that cools electric system can be heard.

	If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give error signal.
	Keep the surface of the touch control panel clean. Erroneous operation may be observed.

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

	DANGER Risk of electric shock! Switch off the electricity before cleaning appliance to avoid an electric shock.
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	DANGER Hot surfaces may cause burns! Allow the appliance to cool down before you clean it.
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- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

	The surface may get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects.
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	Do not use steam cleaners for cleaning.
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Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools. Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products. If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.

	Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.
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Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

7 Troubleshooting

Product does not operate.	
The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
If the display does not light up when you switch the hob on again.	Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect.
Overheat protection is active.	Allow your hob to cool down.
The cooking pot is not suitable.	Check your pot.
" " symbol appears on the cooking zone display.	
You have not placed the pot on the active cooking zone.	Check if there is a pot on the cooking zone.
Your pot is not compatible with induction cooking.	Check if your cooking pot is compatible with induction hob.
The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone.	Choose a pot wide enough and center the pot on the cooking zone properly.
Cooking pot or cooking zone is overheated.	Allow them to cool down.
Selected cooking zone suddenly turns off during operation.	
Cooking time for the selected cooking zone may be over.	You may set a new cooking time or finish cooking.
Overheat protection is active.	Allow your hob to cool down.
An object may be covering the touch control panel.	Remove the object on the panel.
The pot does not get warm even if the cooking zone is on.	
Your pot is not compatible with induction cooking.	Check if your cooking pot is compatible with induction hob.
The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone.	Choose a pot wide enough and center the pot on the cooking zone properly.
Even though there is no pot on the active cooking zone, "  " does not light.	
Cooking zone is supplied with two phases and one phase is defective.	



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

PLEASE REGISTER YOUR PRODUCT AT

www.defy.co.za

DEFY APPLIANCES (PTY) LTD
P.O.BOX 12004
JACOBS
DURBAN
4026
SOUTH AFRICA

8 Service Centres

BLOEMFONTEIN	160 Long Street, Hilton, Bloemfontein 9301. Tel. 051 400 3900 Bloemfontein.Service@defy.co.za
CAPE TOWN	5A Marconi Rd. Montague Gardens, 7441. Tel. 021 528 3000 CapeTown.Service@defy.co.za
DURBAN	35 Intersite Avenue, Umgeni Business Park, Durban 4051. Tel. 031 268 3300 Durban.Service@defy.co.za
EAST LONDON	16 Bowls Rd. Arcadia, East London 5201. Tel. 043 743 7100 EastLondon.Service@defy.co.za
JOHANNESBURG Commercial Head Office, Administration, Distribution, National Groups, Tel. Sales, Contracts and Credit.	Cnr. Mimetes & Kruger Sts. Denver ext.12 Johannesburg. 2094. Tel. 011 621 0200 or 011 621 0300 Gauteng.Service@defy.co.za
POLOKWANE	87 Nelson Mandela Drive. Superbia 0699. Tel. 0152 92 1166 / 7 / 8 / 9. Polokwane.Service@defy.co.za
PORT ELIZABETH	112 Patterson Road, North End, Port Elizabeth 6001. Tel. 041 401 6400 PortElizabeth.Service@defy.co.za
PRETORIA.	Block A1 Old Mutual Industrial Park. Cnr. D.F.Malan Drive & Moot Str. Hermanstad. 0082. Tel. 012 377 8300 Pretoria.Service@defy.co.za

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED AGENTS.
FOR FURTHER DETAILS PLEASE CONSULT THE NEAREST REGIONAL
DEFY TECHNICAL SUPPORT CENTRE**

9 Warranty

This certificate is issued by DEFY APPLIANCES (PTY) LTD manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.

CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.

3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.

4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.

5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.

6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.

7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.

8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

**KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR
WARRANTY PURPOSES.**